

Abstract of The Disclosure

A solvent extraction free, caustic refining free, process for producing refined soybean oil from soybeans is described in which soybeans, after cleaning, cracking and dehulling, are crushed in less than 60 seconds while heating the soybeans to a frictionally generated temperature of from about 300°F to about 370°F. Free fatty acids are then removed through physical refining, instead of previously employed caustic refining, since the low level of nonhydratable phospholipids does not create undesirable flavors during the physical refining process. The resultant oil exhibits a significantly greater frylife that non-hydrogenated soybean oil produced by solvent extraction and caustic refining.